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Form PTO-1449 U.S. DEPARTMENT OF COMMERCE (Rev. 7-80) PATENT AND TRADEMARK OFFICE LIST OF PRIOR ART CITED BY APPLICANT (Use several sheets if necessary)	ATTORNEY DOCKET NO.: 06027.0002U2	SERIAL NO. 09/884,260
	APPLICANT: Brash et al.	
	FILING DATE: June 19, 2001	GROUP: Unassigned

U.S. PATENT DOCUMENTS

EXAMINER INITIAL		DOCUMENT NO.	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
NE	A1	6,200,794 B1	03/13/01	Whitehead et al.	435	232	05/13/98
NE	A2	5,464,761	11/07/95	Muller et al.	435	147	05/03/93

FOREIGN PATENT DOCUMENTS

NE	A3	EP0801133 A2	10/15/97	Givaudan-Roure (International) S.A.			03/29/97
NE	A4	WO9958648A	11/18/99	Firmenich SA			05/05/99
NE	A5	WO00/00627	01/06/00	Matsui, K. (U.S.)			06/25/99

OTHER PRIOR ART (Including Author, Title, Date, Pertinent Pages, Etc.)

NE	A6	Fauconnier, M.L., Perez, A.G., Sanz, C., Marlier, M. (1997). Purification and Characterization of Tomato Leaf (*Lycopersicon esculentum* Mill.) Hydroperoxide Lyase. *J. Agric. Food Chem.* 45(11):4232-4236.
NE	A7	Matsui K., Shibata Y., Kajiwara, T. and Hatanaka A. (1989). Separation of 13 and 9-hydroperoxide lyase activities in cotyledons of cucumber seedlings. Z. *Naturforsch.* 44c:883-885.
NE	A8	Matsui K, Toyota H., Kajiwara T., Kakuno T. and Hatanaka A. (1991). Fatty acid hydroperoxide cleaving enzyme, hydroperoxide lyase, from tea leaves. *Phytochemistry* 30(7):2109-2113.
NE	A9	Matsui K., Shibutani M., Hase T., and Kajiwara T. (1996). Bell Pepper Fruit Fatty Acid Hydroperoxide Lyase is a Cytochrome P-450 (CYP74B). *FEBS Lett.* 394:21-24.
NE	A10	Olias J.M., Rios J.J., Valle M., Zamora R., Sanz L.C. and Axelrod B. (1990). Fatty acid hydroperoxide lyase in germinating soybean seedlings. *J. Agric. Food Chem.* 38:624-630.
NE	A11	Schreier P. and Lorenz G. (1982). Separation, partial purification and characterization of a fatty acid hydroperoxide cleaving enzyme from apple and tomato fruits. Z. *Naturforsch.* 37c:165-173.
NE	A12	Shibata Y., Matsui K., Kajiwara T. and Hatanaka, A. (1995). Purification and properties of fatty acid hydroperoxide lyase from green bell pepper fruits. *Plant Cell Physiology* 36(1):147-156.
NE	A13	Tressl, R. and Drawert, F. (1973). Biogenesis of banana volatiles. *J. Agric. Food Chem.* 21(4):560-565.
NE	A14	Vick B.A. and Zimmerman D.C. (1976). Lipoxygenase and hydroperoxide lyase in germinating watermelon seedlings. *Plant Physiol.* 57:780-788.
NE	A15	Noordermeer, M. A., Veldink, G. A., Vliegenthart, J. (1999). Alfalfa contains substantial 9-hydroperoxide lease activity and a 3Z:2E-enal isomerase. *FEBS LETT. 443:201-204*
	A16	J. Rudinger (1976). Characteristics of the amino acids as components of a peptide hormone sequence. In: Peptide Hormes. Ed . J. A. Parsons. University Park Press, Baltimore, MD pages 1-7.
	A17	Ngo et al. (1994). Computational complexity, protein structure prediction, and the ILevinthal paradox. In: The Protein Folding Problem and Tertiary Structure Prediction. Eds. Merz et al. Birkhauser et al. Boston, MA. Pages 491-495.

Noted 8/3/04

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NL	A18	Thornton et al. (1995). Protein Engineering: Editorial Overview. Current Opinion in Biotechnology 6(4):367-369.
NL	A19	Wallace (1993). Understanding cytochrome c function: engineering protein structure by semisynthesis. The FASEB Journal 7:505-515.
NL	A20	Hornostaj and Robinson (1999). Purification of hydroperoxide lease from cucumbers. *Food Chemistry* 66:173-180.
NL	A21	Itoh and Vick (1999). The purification and characterization of fatty acid hydroperoxide lease in sunflower. *Biochim. Biophys. Acta* 1436:531-540.
NL	A22	Kim and Gosch (1981). Partial Purification and Properties of a Hydroperoxide Lyase from Fruits of Pear. *J. Agri. Food Chem.* 29:1220-1225.
EXAMINER: N Steel 8/3/04		DATE CONSIDERED:

EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.